

RECIPE BOOK

DELICIOUS RECIPES FOR YOUR FAVOURITE FROZEN TREATS





Vanilla Ice Cream

PREP: 5 MINUTES | FREEZE TIME: 10-24 HOURS |

INGREDIENTS NEEDED



Whole milk



Light cream



Salt



Sugar



Vanilla extract

RECIPE

The ratio of whole milk to light cream is 1 : 1

1 Table spoon of sugar.
(or base on your preference)

A pinch of salt (small amount)

① Before Freezing

Mix light cream, milk, sugar, salt, and vanilla extract together into the pint, fill the pint up to the "Fizzy" line (Do not go over the max-fill line)

(or any other flavors such as chocolate, matcha, protein powder)

Stir the mixture really well with a hand blender or with the machine itself using the "mix-in" mode.

Lid the pint and freeze it for 24 hours.

② After Freezing

Defrosting: Add a bit more whole milk into the pint and let it sit in room temp. for 2-3 minutes.

Select "Ice Cream" mode and crush the cream thoroughly for the first time.

Add in a bit more milk or your favorite mix-ins such as oreo or candy sprinkles. Then give it a second blend.

Ready to serve, enjoy!



Green Grape Sorbet

PREP: 5 MINUTES | FREEZE TIME: 10-24 HOURS |

INGREDIENTS NEEDED



Sprite



Green grape

RECIPE

30g green grape
150ml sprite

① Before Freezing

Crush the grapes into puree with a blender. Mix the puree with sprite.

Lid the pint and freeze it for 24 hours.

② After Freezing

Defrosting: let it sit in room temp. for 2-3 minutes.

Select "Sorbet" mode and crush the mixture thoroughly. Then enjoy.

In case you want a creamier texture, add a bit more Sprite and give it a second blend!

Ready to serve, enjoy!



Oreo Ice Cream

PREP: 5 MINUTES | FREEZE TIME: 10-24 HOURS |

RECIPE

The ratio of whole milk to light cream is 1 : 1

1 Table spoon of sugar (or base on your preference)

A pinch of salt (small amount)

10g of oreo crunches.

INGREDIENTS NEEDED



Whole milk



Light cream



Oreo



Sugar



Salt

① Before Freezing

Mix light cream, milk, sugar, salt, and vanilla extract together into the pint, fill the pint up to the "Fizzy" line (Do not go over the max-fill line)

Stir the mixture really well with a hand blender or with the machine itself using the "mix-in" mode.

Lid the pint and freeze it for 24 hours.

② After Freezing

Defrosting: Add a bit more whole milk into the pint and let it sit in room temp. for 2-3 minutes.

Select "Ice Cream" mode and crush the cream thoroughly for the first time.

Add in a bit more milk or your favorite mix-ins such as oreo or candy sprinkles. Then give it a second blend.

Ready to serve, enjoy!



Coke Slushy

PREP: 2 MINUTES | FREEZE TIME: 10-24 HOURS |

RECIPE

150ml coke



Coke

① Before Freezing

Add coke or any other type of soft drink.

Lid the pint and freeze it for 24 hours.

② After Freezing

Defrosting: let it sit in room temp. for 2-3 minutes.

Select "Slushy" mode and crush the mixture thoroughly. The first crush will be a bit powdery and icy.

If you want a creamier texture, add a bit more coke and give it a second blend!

Ready to serve, enjoy!



Milkshake

PREP: 2 MINUTES

RECIPE

120g Ice cream scoop

20ml whole milk

INGREDIENTS NEEDED



Ice cream scoop



Whole milk

- ① Prepare 120g of ice cream of your choice, and mix it with 20ml of whole milk.

Select "Milkshake" mode and give it a thorough blend.

Ready to serve, enjoy!